

DINNERLY



Chicken Laksa Noodle Stir-Fry with Chinese Broccoli and Toasted Coconut



20 minutes



2 Servings

We've taken the warming flavours of the classic Malaysian soup and turned it into a fast and tasty stir-fry. Simply cook juicy chicken and Asian greens in fragrant laksa spices, toss in rice noodles and finish with toasted coconut.

WHAT WE SEND

- 200g Chinese broccoli
- 1 carrot
- free-range chicken thigh fillets
- 150g vermicelli noodles
- 20g shredded coconut ¹⁷
- 5g Malaysian mild curry powder

WHAT YOU NEED

- 2 garlic cloves
- 1 tbs vegetable oil
- 1½ tbs soy sauce ⁶

TOOLS

- medium saucepan
- medium deep frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Soy (6), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 650kcal, Fat 23.9g, Carbs 71.2g, Proteins 35.3g



1. Prep ingredients

Bring a medium saucepan of water to the boil for the noodles. Trim the **Chinese broccoli** and cut into 5cm lengths, keeping the leaves and stems separate. Peel the **carrot**, then halve lengthwise and thinly slice on an angle. Crush or finely chop **2 garlic cloves**. Thinly slice the **chicken** on an angle.



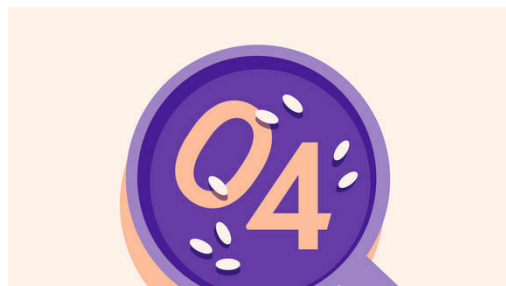
2. Cook noodles

Cook the **noodles** in the pan of boiling water for 7 mins or until tender (see Kitchen 101). Drain, then rinse under hot water to prevent the noodles from sticking.



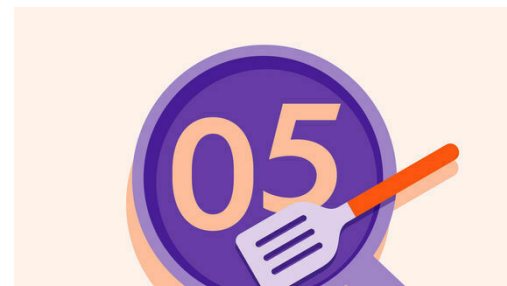
3. Stir-fry chicken

Meanwhile, put the **coconut** in a cold medium deep frypan over medium heat. Toast, tossing, for 3-4 mins until evenly golden. Remove from the pan. Heat **2 tsp vegetable oil** in the same pan over high heat. Stir-fry the **chicken** for 2-3 mins until browned. Season with **salt and pepper**, then remove from the pan.



4. Stir-fry veggies

Heat **2 tsp vegetable oil** in the same pan over high heat. Stir-fry the **broccoli stems** and **carrot** for 2 mins or until tender but still with crunch. Add the **curry powder** and **garlic** and cook, stirring, for 1 min or until fragrant.



5. Serve up

Add the **broccoli leaves, chicken, 1½ tbs soy sauce** and **1½ tbs water** to the veggies and stir-fry for 1 min or until the leaves are wilted and the chicken is warmed through. Taste, then season with **salt and pepper**. Divide the **noodles** and **stir-fry** among bowls. Scatter over the **toasted coconut** and enjoy!



6. Kitchen 101

Stir the noodles every now and then while they are boiling to prevent them sticking together.